

<b>FORM PTO-1449</b>				ATTORNEY DOCKET NO: F3345(C) SERIAL NO: 10/582,197			
<b>INFORMATION DISCLOSURE STATEMENT BY APPLICANT</b>				FILING DATE: June 9, 2006 Conf. #: 3980			
U.S. PATENT DOCUMENTS							
EXAMINER INITIALS		DOCUMENT NO.	DATE	NAME OF INVENTOR	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
		1 5,919,510	7/99	Fayard et al.			
		2 4,400,405	8/83	Morley et al.			
		3 4,507,326	3/85	Tarantino et al.			
FOREIGN PATENT DOCUMENTS							
EXAMINER INITIALS		DOCUMENT NO.	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES OR NO
		4 DE 4322702	1/95	Germany			NO
		5 WO 97/39637	10/97	PCT			
		6 EP 1212948	6/02	Europe			
OTHER DOCUMENTS							
	7	European Search Report Application No. EP 03257721 dated 5/13/04.					
	8	International Search Report International Application No. PCT/EP2004/013414 mailed 3/15/05.					
	9	Clarke, "Making ice cream - it's physical chemistry", RSC Education and Professional Development, Online! 2003, pp. 1-5, XP002280123					
	10	Marshall et al, "Ice Cream: Fifth Edition", Aspen Publ., Inc., 2000, pp. 22-23, 28, XP002278685, Gaithersburg, USA, p. 27, table 4.1					
	11	Chang et al., "Casein Micelles Partially Hydrolyzed by Chymosin to Modify the Texture of Lowfat Ice Cream", Journal of Dairy Science, American Dairy Science Assn., Champaign, IL, USA, vol. 78, no 12, 1995, pp. 2617-2623, XP000580304, pp. 2618-2619.					
	12	Nielsen, "Formation of the Microstructure of Ice Cream During Processing", Ice Cream and Frozen Confectionery, Ice Cream Alliance, London, GB, 1973, pp. 727-730, XP009030832					
EXAMINER /Kelly Bekker/		DATE CONSIDERED 11/23/2009					
EXAMINER: INITIAL IF CITATION CONSIDERED, WHETHER OR NOT CITATION IS IN CONFORMANCE WITH MPEP 609; DRAW LINE THOROUGH CITATION IF NOT IN CONFORMANCE AND NOT CONSIDERED. INCLUDE COPY OF THIS FORM WITH NEXT COMMUNICATION TO APPLICANT.							

Reference  
not found  
in  
English